Rabbit's Delight

Special concoction for a 'good cabbage year'

Mrs. Babcock's Creamed Cabbage Casserole

Note: With an excellent crop of cabbage this year, the requests have been frequent for a delicious way to prepare cabbage for family and friends. This is a favorite recipe of many in Appomattox County.

Cut medium fine one fresh green cabbage (2 to 2½ pounds). Boil cabbage in salted water (1 teaspoon salt to 1 quart water) for about 15 minutes or until tender. Do not cook until the cabbage is soft.

Drain well and put ½ cabbage into baking dish. Add a layer of white sauce, then another layer of cabbage and white sauce.

Top with 1½ to 2 cups buttered bread crumbs which have been slightly browned and crumbled finely. This casserole can be refrigerated until ready for serving, then it can be put into a 300 degree oven and warmed for approximately 20 minutes -- or until hot.

The white sauce is as follows:

2 cups milk
4 tablespoons flour
1 stick butter or margarine
½ teaspoon salt
½ teaspoon pepper

Melt butter in saucepan, add salt, pepper and flour. Mix well. Add milk and stir until thickened and smooth.

The delicious creamed cabbage casserole is a favorite of Mrs. Annie Laurie Babcock's. Her reputation cites her as a great cook. Many thanks to her for sharing this delicious casserole with us.

Autumn treat uses fruit of the 'Halloween vine'

Nancy's Pumpkin Bars

4 eggs.
1-2/3 cups sugar.
1 cup cooking oil.
1 - 16 oz. can pumpkin (or 2 cups fresh or frozen pumpkin).
2 cups all-purpose flour.
2 teaspoons baking powder.
1 teaspoon baking soda.
1 teaspoon salt.
2 teaspoons ground cinnamon.
1 3-oz. pkg. softened cream cheese.
½ cup softened margarine.
1 teaspoon vanilla.
2 cups sifted powdered sugar.

In mixing bowl, beat eggs, sugar, oil and pumpkin until light and fluffy. Stir together flour, baking powder, baking soda, salt and cinnamon. Add to pumpkin mixture and mix thoroughly. Spread batter in ungreased 15X10X1-inch pan. Bake in 350 degree oven for 25 minutes. Cool. Frost with cream cheese icing. Cut into 24 bars or more.

Cream Cheese Icing

Cream together cream cheese and margarine. Stir in vanilla. Add powdered sugar, a little at a time, beating well, until mixture is smooth.

Many thanks to Nancy Keffer for sharing this delicious recipe with us. The Keffer family now lives in Roanoke, Va.

Beauty of a bubble loaf

Beth's Bubble Loaf

Makes one 10-inch tube.

Scald: 1 cup milk or water.

Stir in: ½ cup sugar, 1 teaspoon salt, 6 tablespoons shortening.

Mix until sugar is completely dissolved. Cool to lukewarm. In another bowl, measure ¼ cup warm water.

Sprinkle in 1 package of yeast. Stir until dissolved. Add lukewarm mixture to dissolved yeast.

Add 2 cups sifted flour. Beat until smooth.

Gradually add, while beating, 1½ cups sifted flour (about). Beat until mixed. Turn out on lightly floured board. Knead until smooth and velvety (about 10 minutes). Place in a greased bowl; brush top with oil. Cover, let rise in a warm place, free from draft for about one hour, or until double in bulk. Punch down. Knead again until soft and velvety (about five minutes). Cut dough into small pieces, the size of walnuts. Form into balls. Roll in melted butter. Place buttered balls, so that they are touching, in a well greased 10-inch tube pan to cover bottom. Top with ¼ cup halved candied cherries and/or fruit cake mix and ¼ cup raisins and nuts. Place the remainer of the balls over cherries, fruit and raisins. Cover and let rise again, in a warm place for about 45 minutes or until double in bulk. Bake in a moderate oven (375 degrees) for 35-40 minutes. Remove from oven and let stand for 5 minutes. Remove from pan and frost with confectioner's sugar icing. Sprinkle with candied cherries, fruit, raisins and nuts.

Congratulations to Beth Richardson, who won the "Best in the Show" award in the 1979 Railroad Festival Bake-Off Contest. This recipe is truly a delicious winner.

Nixon's nemesis

Watergate Dessert

3 oz. pkg. pistachio instant pudding.
Small size prepared whipped topping.
Medium size can crushed pineapple.
1 cup miniature marshmallows.
½ cup pecans (chopped).

Mix well all ingredients as listed. Chill before serving.

This will be a nice change of desserts after eating all your heavy holiday desserts. This will keep nicely in the refrigerator for several days.

Happy Holidays!

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Gooey and good

Peanut Butter-Dipped Cocoa Bonbons

2 pk. (3 oz. each) cream cheese.
1 tablespoon milk.
4 cups unsifted confectioners sugar.
½ cup cocoa.
1 teaspoon vanilla.
1 cup finely chopped nuts (optional).
2 cups (12 oz.) peanut butter.
2 tablespoons vegetable shortening.

Beat cream cheese and milk in small mixer bowl until fluffy; blend in confectioners sugar, cocoa, and vanilla. Stir in nuts. Chill until firm enough to handle. Shape into ½ inch balls; place on waxed paper-lined tray; chill uncovered 3 to 4 hours. Centers should feel dry to touch before coating.

In top of double boiler stir peanut butter chips and shortening until melted. Dip chilled centers into mixture; remove with fork. To remove excess peanut butter mixture, slide fork across rim of pan several times, slide from fork upside down onto waxed paper, swirling thread of peanut butter from fork across top for a decorative touch. Chill. Store in a cool place. Makes about 3½ dozen bonbons.

[Photo by Allen Austin]

FRESH GREENS, RIBBONS, and cones add a holiday touch to hearth brooms. Just right for adding a festive touch to the home for the Christmas season.

A fruity concoction

HELEN'S BRANDIED FRUIT

1 large can fruit
3/4 cup brown sugar
6 tablespoons butter or margarine, melted
4 tablespoons brandy or sherry flavoring

Bake for 1-1/2 hours for 350 degrees F.

Thanks to Helen Routon for sharing this delicious fruit concoction.

Bonnie's favorite cake

Bonnie's Mandarine Orange Cake

Ingredients

1 butter or yellow cake mix.
4 eggs.
½ cup cooking oil.
One 11-ounce can mandarin oranges, drained.

Combine all ingredients and mix well. Pour into three 8-inch cake pans. Bake at 325 degrees for 25 minutes. Cool on racks.

Frosting

One 9-ounce container of whipped topping, defrosted.
One No. 2 can crushed pineapple, drained.
1 vanilla instant pudding mix.

Combine the above three ingredients and spread on the cooled cake.

This cake should be kept refrigerated.

Many thanks to Bonnie Drinkard, president of the Falling River 4-H Club, for sharing this delicious recipe with us.

A red hot jelly

RED HOT PEPPER JELLY

1/2 cup fresh red hot peppers- grated
3/4 cup bell pepper - red or green - ground
6-1/4 cups sugar
1-1/4 cups vinegar
1 bottle of liquid pectin

Combine peppers, sugar, and vinegar. Bring to a boil. Remove from heat, add liquid pectin, and let stand 10 minutes. Put in large jars and seal. Makes about 7 half pints.

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